# robot coupe®







- **R 300**
- **R 301 Ultra**

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Phone : 1-800-824-1646

# IMPORTANT WARNING

**WARNING**
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

**WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.**

## UNPACKING

• Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.

• WARNING-some of the parts are very sharp e. g. blades, plates … etc.

## INSTALLATION

• We recommend that you install your machine on a stable solid base at a comfortable working height.

## CONNECTION

• Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

## HANDLING

• Always wear cut-resistant gloves when handling the cutting plates or the cutter blade.

## ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

## USE

**• Do not open the feed lead / attachment until the motor has come to a complete stop.**

**• Never tamper with, or defeat the purpose of the locking and safety systems.**

**• Do not put nonfood objects in the bowl or vegetable prep openings.**

**• Always use the food pushers to push the product into the vegetable preparation attachment openings.**

**• Do not leave the machine running unattended.**

## CLEANING

**• Always unplug your machine before cleaning.**

**• Always clean the machine and attachments at the end of each use.**

**• Never place the motor unit in water.**

**• For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.**

**• For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia…).**

**Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.**

## MAINTENANCE

**• Always unplug the appliance before servicing.**

**• Check the seals regularly and ensure that the safety devices are in good working order.**

**• It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.**

**• NOTICE: Never operate the appliance if the power cord or plug has been damaged.**

**• If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.**

**• Contact your local Authorized Service Agency if something appears to be wrong.**

# OPERATING INSTRUCTIONS

# MANUAL DE INSTRUCCIÓN

# NOTICE D'INSTRUCTION

ENGLISH

ESPAÑOL

FRANÇAIS

# SUMMARY

# ROBOT COUPE U.S.A., INC. LIMITED WARRANTY

**YOUR NEW ROBOT COUPE PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.**

**This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list).**

**The Customer must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN.**

**Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item.**

**All parts or accessories replaced under warranty must be returned to the Service Agency.**

## THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A. INC LIMITED WARRANTY:

**1** - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

**2** - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.

**3** - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored surfaces, blades, knives, attachments or accessories.

**4** - Any alteration, addition, or repair that has not been carried out by the company or an approved service agency.

**5** - Transportation of the appliance to or from an approved service agency.

**6** - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

**7** - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

**8** - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE U.S.A., INC. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

**The ROBOT COUPE U.S.A., INC. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT COUPE U.S.A., INC..**

# IMPORTANT WARNING

WARNING
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

ENGLISH

**WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.**

## UNPACKING

• Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.

• WARNING-some of the parts are very sharp e. g. blades, plates … etc.

## INSTALLATION

• We recommend that you install your machine on a stable solid base at a comfortable working height.

## CONNECTION

• Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

## HANDLING

• Always wear cut-resistant gloves when handling the cutting plates or the cutter blade.

## ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

## USE

**• Do not open the feed lead / attachment until the motor has come to a complete stop.**

**• Never tamper with, or defeat the purpose of the locking and safety systems.**

**• Do not put nonfood objects in the bowl or vegetable prep openings.**

**• Always use the food pushers to push the product into the vegetable preparation attachment openings.**

**• Do not leave the machine running unattended.**

## CLEANING

**• Always unplug your machine before cleaning.**

**• Always clean the machine and attachments at the end of each use.**

**• Never place the motor unit in water.**

**• For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.**

**• For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia…).**

**Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.**

## MAINTENANCE

**• Always unplug the appliance before servicing.**

**• Check the seals regularly and ensure that the safety devices are in good working order.**

**• It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.**

**• NOTICE: Never operate the appliance if the power cord or plug has been damaged.**

**• If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.**

**• Contact your local Authorized Service Agency if something appears to be wrong.**

# INTRODUCTION TO YOUR NEW R300/R301 Ultra SERIES "C"

The R 300/R 301 Ultra is a versatile machine designed to meet your professional needs. It can perform a number of tasks, as well as save much in time and labor.

This food processor consists of a bowl assembly and vegetable preparation attachment. The 3.5 quart bowl is used for chopping, grinding, pureeing, blending, mixing, and kneading of ingredients required in most every recipe.

A wide range of cutting plates are available for use with the vegetable preparation attachment. Cutting plates are available for slicing, waved slicing, grating, pulping, and julienne.

A citrus juicer accessory is also available.

Its numerous functions will open the door to a whole new culinary world.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be easily assembled or removed.

All users should read this operation manual before operating the machine.

# SWITCHING ON THE MACHINE

### • ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, check that your power supply corresponds to that indicated on the machine's serial number plate.

**WARNING**

**This appliance must be plugged into an earthed socket (risk of electrocution).**

### • CONTROL PANEL

**R 301 Ultra**

| | |
|---|---|
| Red switch | = Off switch |
| Green switch | = On switch |
| Black switch | = Pulse control |

**R 300**

| | |
|---|---|
| Red switch | = Off switch |
| Green switch | = On switch |

# ASSEMBLY

### • BOWL ATTACHMENT

1) With the motor base facing you, place the bowl onto the motor base with the magnetic bar/handle toward the front. Turn the bowl just off-center and to the left as you lower it onto the base.






2) Then, turn it back to the right. The magnet bar/handle should come to a stop at the front of the motor base. The bowl, when properly assembled should be just off and level with the top surface of the motor base.

3) Place the blade onto the motor shaft. Rotate the blade until it drops into place. The bottom blade should be level with and just off the bottom of the bowl.





4) Place the lid on the bowl with the magnet turned off-center and to the left. Then, turn it back to the right until it stops over the magnet bar/handle.

The device is now ready for use.

### • CITRUS-JUICER ATTACHMENT

1) and 2) Operate the same way for the bowl attachment.

3) Place the basket on the bowl and rotate until it clicks. You will notice that the magnet of the basket is directly above the magnetic bar/handle.

4) Place the cone onto the motor shaft and it should drop into place just off the surface of the basket.



5) Push the on button, and with a firm grip on the fruit, press it down onto the cone. When the juice has been exctracted, press the off button.

**• VEGETABLE PREPARATION ATTACHMENT**

The vegetable preparation attachment consists of two detachable parts : the continuous feed attachment and the continuous feed lead.

1) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right. When first placed onto the motor base, the attachment will be off-center to the left.





2) Turn the attachment back to the right until it comes to a stop, and is aligned with the top of the motor base.

3) Place the white discharge plate onto the motor shaft. It should fall into place just off the bottom of the continuous feed attachment.



4) Place the cutting plate of your choice onto the discharge plate. It may be necessary to rotate the plate until it drops fully onto the discharge plate.



5) Place the continuous feed lead onto the continuous feed attachment, and rotate it back to the right until it is aligned with the continuous feed attachment.





## OPERATING INSTRUCTIONS

**• THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY**

It is recommended that the machine be operated on a 50% duty cycle. This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will yield the longest life for your machine.

**• BOWL ATTACHMENT**

The cutter bowl is used for grinding, kneading, pureeing, blending, mixing, and emulsifying. Before placing the product in the bowl some products such as meats and cheeses should be precut into 1-2 inch portions. When filling the bowl, allow space above the product for circulation.

There are two ways to run your machine : chopping, using a quick start/stop action with the pulse button or running continuously for a fine chop or puree. To obtain a uniform chop of products such as meats and cheeses, begin with a uniformly portioned product. Pulse the machine until the desired result is reached. Then, if a puree or fine chop is desired, press the on button, and allow the machine to run until the product is the right consistency.

| USES | Max. processing quantity (in pounds) | Processing time (in mn) |
|---|---|---|
| **CHOP** | | |
| **• MEAT** | | |
| Hamburgers / steak tartare | 1 ¾ | 3 |
| Sausagemeat / tomatoes | 2 ¼ | 3 |
| Terrine / pâté | 2 ¼ | 4 |
| **• FISH** | | |
| Brandade | 2 ¼ | 5 |
| Terrines | 2 ¼ | 5 |
| **• VEGETABLES** | | |
| Garlic / parsley /onion / shallots | ½ / 1 | 3 |
| Soup / purées | 2 ¼ | 4 |
| **• FRUIT** | | |
| Compotes /purées | 2 ¼ | 4 |

| | | |
|---|---|---|
| **EMULSIFY** | | |
| Mayonnaise / ailloli / remoulade sauce | 2 1/4 | 3 |
| Hollandaise / béarnaise | 2 1/4 | 5 |
| Snail or salmon butter | 2 1/4 | 4 |
| **KNEAD** | | |
| Shortcrust pastry / shortbread | 4 1/2 | 4 |
| Flaky pastry | 4 1/2 | 4 |
| Pizza dough | 4 1/2 | 4 |
| **GRIND** | | |
| Dried fruit | 1 | 4 |
| Parsley | 1 | 4 |
| Breadcrumbs | 1 | 4 |

## • VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment is used for slicing, grating, waved slicing, julienne, and pulping.

The vegetable preparation attachment consists of two feed openings :

- one large feed opening for cutting vegetables such as cabbage, celeriac, etc.
- a cylindrical feed opening for long vegetables and high-precision cutting.

For optimum cutting, use this section as a guide.

**Do not attempt to run frozen products through the cutting plates.**
**Do not put anything other than food products into the feed openings.**
**Do not remove attachments while the motor is running.**
**Do not apply excess pressure to the food pushers : This can cause damage to the motor and other parts.**

### HOW TO USE THE LARGE FEED OPENING

Raise the pusher handle, and fill the opening with the product. If the opening is overfilled the machine will not operate. Lower the pusher, and press the on button. The pusher must be in the feed opening for the machine to operate. Apply steady but moderate pressure to the pusher until the pusher has come to a stop. **If the discharge plate is not in the machine, the product will not come out from the exit chute**.

### HOW TO USE THE CYLINDRICAL SMALL OPENING

Remove the small pusher from the feed opening. Fill the opening with product. Hold the pusher in one hand, and press the on button with the other. Apply steady but moderate pressure with the pusher until the pusher stops. **If the discharge plate is not in the machine, the product will not come out from the exit chute**.

| **SLICERS** | | | |
|---|---|---|---|
| 3/64 | carrot / cabbage / cucumber / onion / potato / leek | | |
| 5/64 - 1/8 | lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper | | |
| 5/32 - 3/16 | eggplant / beet root / carrot / mushroom / cucumber / bell pepper /radish / lettuce / potato / leek / tomato | | |
| 1/4 | eggplant / beet root / carrot / mushroom / cucumber / bell pepper /radish / lettuce / potato / leek | | |
| **RIPPLE CUT SLICER** | | | |
| 5/64 | beet root / potato | | |
| **GRATERS** | | | |
| 1/16 | celeriac / cheese | 3/8 | cabbage / cheese |
| 5/64 | carrot / celeriac / cheese | Hard cheese | |
| 1/8 | carrot | 1/32 | Extra fine 0.7mm |
| 1/4 | cabbage / cheese | 3/64 | Pulping 1 mm |
| **JULIENNE** | | | |
| 5/64 x 5/64 | carrot / celeriac / potato | | |
| 5/64 x 5/32 | carrot / beet root / zucchini / potato | | |
| 5/64 x 1/4 | carrot / beet root / zucchini / potato | | |
| 5/32 x 5/32 | eggplant / beet root / zucchini / potato | | |
| 1/4 x 1/4 | eggplant / beet root / celeriac / zucchini / potato | | |
| 5/16 x 5/16 | celeriac / potato | | |

# ACCESSORIES

• A **coarse serrated blade** is available as an option and is mainly intended for kneading and grinding.





• A **fine serrated blade** is available mainly for use in chopping parsley. The blade edge is longer lasting than the smooth blade but cannot be sharpened.
We advise you to use this blade mainly to chop parsley.

• The **citrus-juicer** extracts the juice of oranges, lemons, grapefruits and others it consists of a grey basket and a yellow cone.



# CLEANING

**⚠ WARNING**

**As a precaution, always unplug your appliance before cleaning it (risk of electric shock).**

## • MOTOR BASE

**Never immerse the motor base in water. Clean using a damp cloth or sponge.**

• **ATTACHMENTS :**

Remove all attachments before cleaning. The bowl and continuous feed attachments should be cleaned per the following instructions or as required by local health department regulations.

The bowl, blade, lid, continuous feed attachment, continuous feed lead, pushers, and plates are dishwasher safe. All of the attachments listed above can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food on the parts. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry standard wash, rinse, and sanitization cycle. Allow the parts to air dry after sanitizing and before reassembly.

**NOTE : The high temperatures of dish machines will tend to shorten the life of the plastic and rubber parts. Hand washing using a three-pot sink will provide for the longest life of these parts.**

**Wear cut-resistant gloves when cleaning the blade and plates.**

Inspect the area on the outside of the bowl and feed attachment around the handle and magnetic rod to ensure they are clean. Use a brush on these areas if necessary.

**MOTOR BASE** : Cleaning of the motor base assembly must be done with care.

**First unplug the unit**. A sponging with a cloth lightly dampened (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution. Dry the machine with a soft cloth removing all liquids from seal areas.

• **BLADE AND CUTTING PLATES**

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.

**⚠ IMPORTANT**

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

## MAINTENANCE

• **MOTOR SEAL**

An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. The seal can and should be replaced whenever wear or erosion is noted or minimally once every three to six months. It is recommended that the seal be replaced by an authorized repair agency.

• **BLADE**

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.

• **BOWL LOCKING BUSHINGS (R301 Ultra)**

If these bushings wear out, the bowl will no longer be securely attached to the motor base.

Replacement bushings can be ordered: part number R3069U.

## SAFETY

**The R 300/R 301 Ultra are fitted with a magnetic safety device and motor braking system.**

When you open the bowl lid, the motor stops. To restart the machine, simply close the lid and press the green switch.

When you open the lever of the vegetable preparation attachment, the motor stops. When you close the lever, the machine restarts.

**⚠ WARNING**

**The blades and cutting plates are extremely sharp. Handle with care.**

To avoid splashing when running liquids in the bowl, allow the blades to come to a complete stop before opening the lid.

**NOTE :** The machines are equipped with a thermal protector which automatically stops the motor if the machine is left on for too long or overloaded. If this happens, allow the machine to cool completely before restarting.

**⚠ REMEMBER**

**Never try to override or defeat the purpose of, the locking and safety systems.**

**Never put nonfood objects into the machine openings.**

**Only use the food pushers to force the food into the machine.**

**Do not overload the appliance.**

**Never leave the machine running unattended.**

robot coupe®

# TECHNICAL DATA

# DATOS TÉCNICOS

# DONNÉES TECHNIQUES

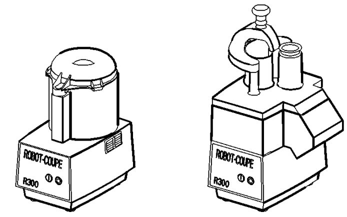
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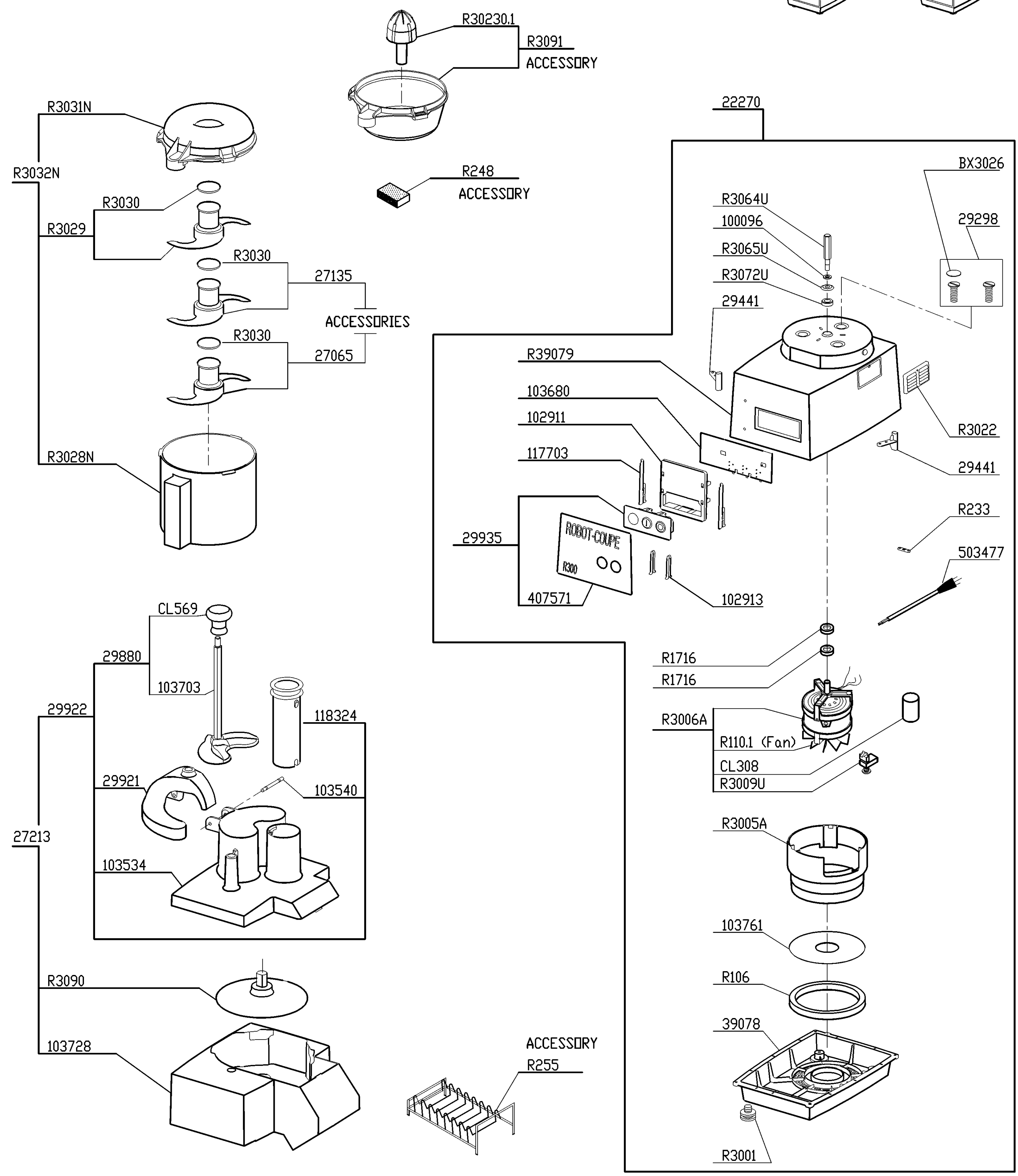
Phone: 1-800-824-1646
Fax: 601-898-9134
email: robocoup@misnet.com

# R300 Series C

Series C Machines # 258xxxxx03

1- Speed, 120 Volt, 1 Phase, 60Hz., 1/2 HP.
1725 RPM, 9 Amps





robot coupe

# R 300 Series "C"

| Item | Description |
|---|---|
| R 300 Series C | Robot Coupe Commercial Food Processor with Stainless Steel Bowl with Handle, Continuous Feed Kit, and Two Plates (Standard Pack contains R 209 and R 211). |
| CL569 | PUSHER KNOB |
| 22270 | MOTOR BASE ASSEMBLY |
| 27065 | COARSE SERRATED BLADE |
| 27135 | FINE SERRATED BLADE |
| 27213 | CONTINUOUS FEED LEAD ASSEMBLY |
| 29298 | SCREW ASSEMBLY |
| 29441 | REED SWITCH |
| 29880 | LARGE PUSHER ASSEMBLY |
| 29921 | PUSHER GUIDE |
| 29922 | CONTINUOUS FEED LEAD |
| 29935 | SWITCH PANEL ASSEMBLY |
| 39078 | BASE ASSEMBLY |
| 39079 | MOTOR SUPPORT ASSEMBLY |
| 100096 | SPACER |
| 102911 | PC BOARD SUPPORT |
| 102913 | PANEL KEY |
| 103534 | CONTINUOUS FEED LEAD |
| 103540 | PUSHER GUILD SPINDLE |
| 103680 | CONTROL BOARD |
| 103703 | VEGETABLE PUSHER |
| 103728 | CONTINUOUS FEED ATTACHMENT |
| 103761 | SCREEN |
| 117703 | CONTROL BOARD RETAINING PIN |
| 118324 | SMALL PUSHER |
| 407571 | DATA PLATE |
| 503477 | POWER CORD |
| BX3026 | BOLT COVER |
| CL308 | CAPACITOR |
| R106 | BOTTOM CUSHION BUSHING |
| R110.1 | FAN |
| R1716 | MOTOR SUPPORT SEAL |
| R233 | STRAIN RELIEF |
| * R248 | SHARPENING STONE |
| * R255 | PLATE RACK |
| R3001 | FOOT |
| R3005A | BAFFLE |
| R3006A | MOTOR |
| R3009U | MOTOR RELAY |
| R3020A | DATA PLATE |
| R3022 | GRILL |
| * R30230.1 | JUICER CONE |
| R3028N | BOWL |
| R3029 | SMOOTH S-BLADE |
| R3030 | CAP ONLY FOR S-BLADE |
| R3031N | BOWL LID |
| R3032N | BOWL ASSEMBLY |
| R3064U | MOTOR SHAFT EXTENSION |
| R3065U | SS DEFLECTOR WASHER |
| R3072U | MOTOR SUPPORT SEAL |
| R3090 | DISCHARGE PLATE |
| * R3091 | CITRUS JUICER |

* Denotes Accessories

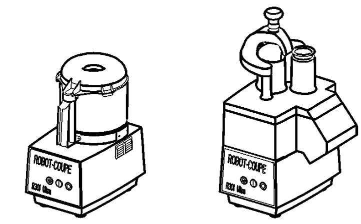
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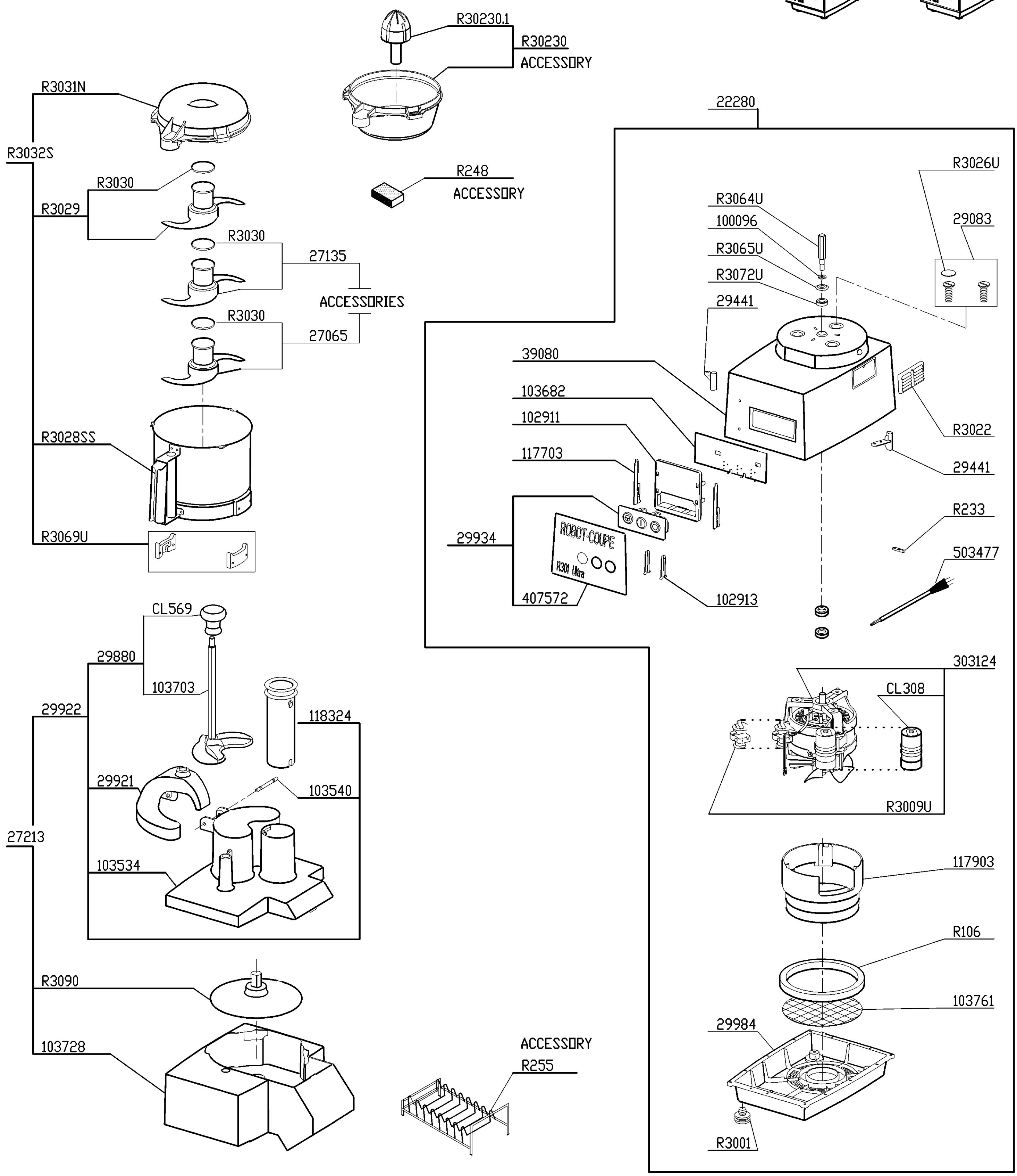
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# R301U Series C

Series C Machines # 259xxxxx03

1- Speed, 120 Volt, 1 Phase, 60Hz., 1/2 HP.
1725 RPM, 9 Amps






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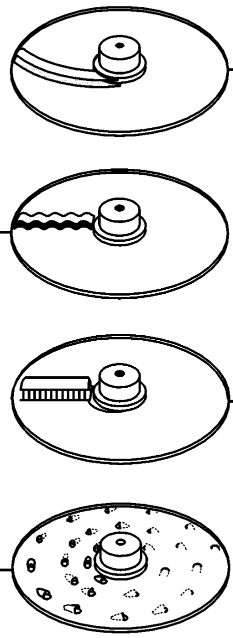
| Item | Description |
|---|---|
| R301 Ultra Series C | Robot Coupe Commercial Food Processor with Stainless Steel Bowl with Handle, Continuous Feed Kit, and Two Plates (Standard Pack contains R 209 and R 211). |
| 22280 | MOTOR BASE ASSEMBLY |
| * 27065 | COARSE SERRATED BLADE |
| * 27135 | FINE SERRATED BLADE |
| 27213 | CONTINUOUS FEED LEAD ASSEMBLY |
| 29083 | MOTOR SUPPORT SCREW SET |
| 29441 | REED SWITCH |
| 29880 | LARGE PUSHER ASSEMBLY |
| 29921 | PUSHER GUIDE |
| 29922 | CONTINUOUS FEED LEAD |
| 29934 | SWITCH PANEL ASSEMBLY |
| 29984 | BASE ASSEMBLY |
| 39080 | MOTOR SUPPORT ASSEMBLY |
| 100096 | SPACER |
| 102911 | PC BOARD SUPPORT |
| 102913 | PANEL KEY |
| 103534 | CONTINUOUS FEED LEAD |
| 103540 | PUSHER GUIDE SPINDLE |
| 103682 | CONTROL BOARD |
| 103703 | VEGETABLE PUSHER |
| 103728 | CONTINUOUS FEED ATTACHMENT |
| 103761 | SCREEN |
| 117703 | CONTROL BOARD RETAINING PIN |
| 117903 | VENTILATION GUILD |
| 118324 | SMALL PUSHER |
| 303124 | MOTOR |
| 503477 | POWER CORD |
| CL569 | PUSHER KNOB |
| R106 | ABSORBER |
| R233 | STRAIN RELIEF |
| * R248 | SHARPENING STONE |
| * R255 | PLATE RACK |
| R3001 | FOOT |
| R3022 | GRILL |
| * R30230 | JUICER KIT |
| * R30230.1 | CITRUS PRESS CONE |
| R3026U | SCREW COVER |
| R3028SS | BOWL (SS) |
| R3029 | SMOOTH S-BLADE |
| R3030 | CAP ONLY FOR S-BLADE |
| R3031N | BOWL LID |
| R3032S | BOWL KIT (SS) |
| R3064U | MOTOR SHAFT EXTENSION |
| R3065U | SS DEFLECTOR WASHER |
| R3066U | DATA PLATE |
| R3069U | BOWL LOCKING BUSHING SET |
| R3072U | MOTOR SUPPORT SEAL |
| R3090 | DISCHARGE PLATE |

* Denotes Accessories

robot coupe® U.S.A., Inc.

Phone: 1-800-824-1646
Fax: 601-898-9134
email: robocoup@misnet.com

# These plates are for the following machines: R100, R2N, R2U, R300, R301U, R302, R302V, and the CL30.



| Slicing Plates | Size | |
|---|---|---|
| R291 | 1MM | 1/32 |
| R210 | 2MM | 5/64 |
| R292 | 3MM | 1/8 |
| R211 | 4MM | 5/32 |
| R293 | 5MM | 3/16 |
| R270 | 6MM | 1/4 |

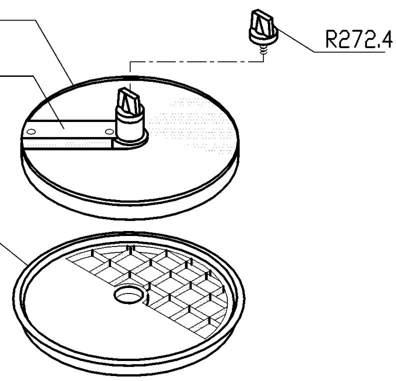
| Waved Slicing Plates | Size | |
|---|---|---|
| R212 | 2MM | 5/64 |

| Julienne Plates | Size | |
|---|---|---|
| R214 | 2x2MM | 5/64x5/64 |
| R296 | 2x4MM | 5/64x5/32 |
| R288 | 4x4MM | 5/32x5/32 |
| R297 | 2x6MM | 5/64x1/4 |
| R213 | 6x6MM | 1/4x1/4 |
| R298 | 8x8MM | 5/16x5/16 |

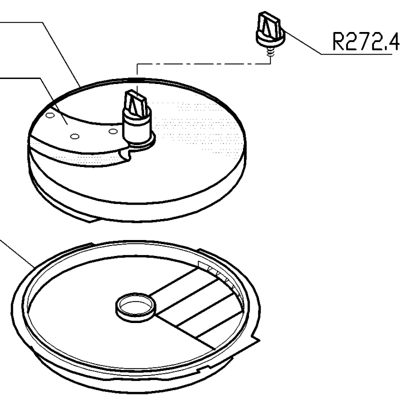
| Grating Plates | Size | |
|---|---|---|
| R271 | Hard Cheese | |
| R294 | Ex Fine .7MM | .02 |
| R295 | Ex Fine 1MM | 1/32 |
| R208 | 1.5MM | 1/16 |
| R209 | 2MM | 5/64 |
| R281 | 3MM | 1/8 |
| R280 | 6MM | 1/4 |
| R215 | 9MM | 3/8 |

## The plates shown below are only used on the R302V, and the CL30 machines.

| Dicing Plate Assembly | Size | | Plate Number | Blade Number | Grid Number |
|---|---|---|---|---|---|
| R269 | 8x8MM | 5/16x5/16 | R269.1 | R269.2 | R269.3 |
| R290 | 10x10MM | 3/8x3/8 | R290.1 | R269.2 | R290.3 |




| French Fry Plate Assembly | Size | | Plate Number | Blade Number | Grid Number |
|---|---|---|---|---|---|
| R272 | 8x8MM | 5/16x5/16 | R272.1 | R272.2 | R272.3 |
| R273 | 10x10MM | 3/8x3/8 | R273.1 | R272.2 | R273.3 |



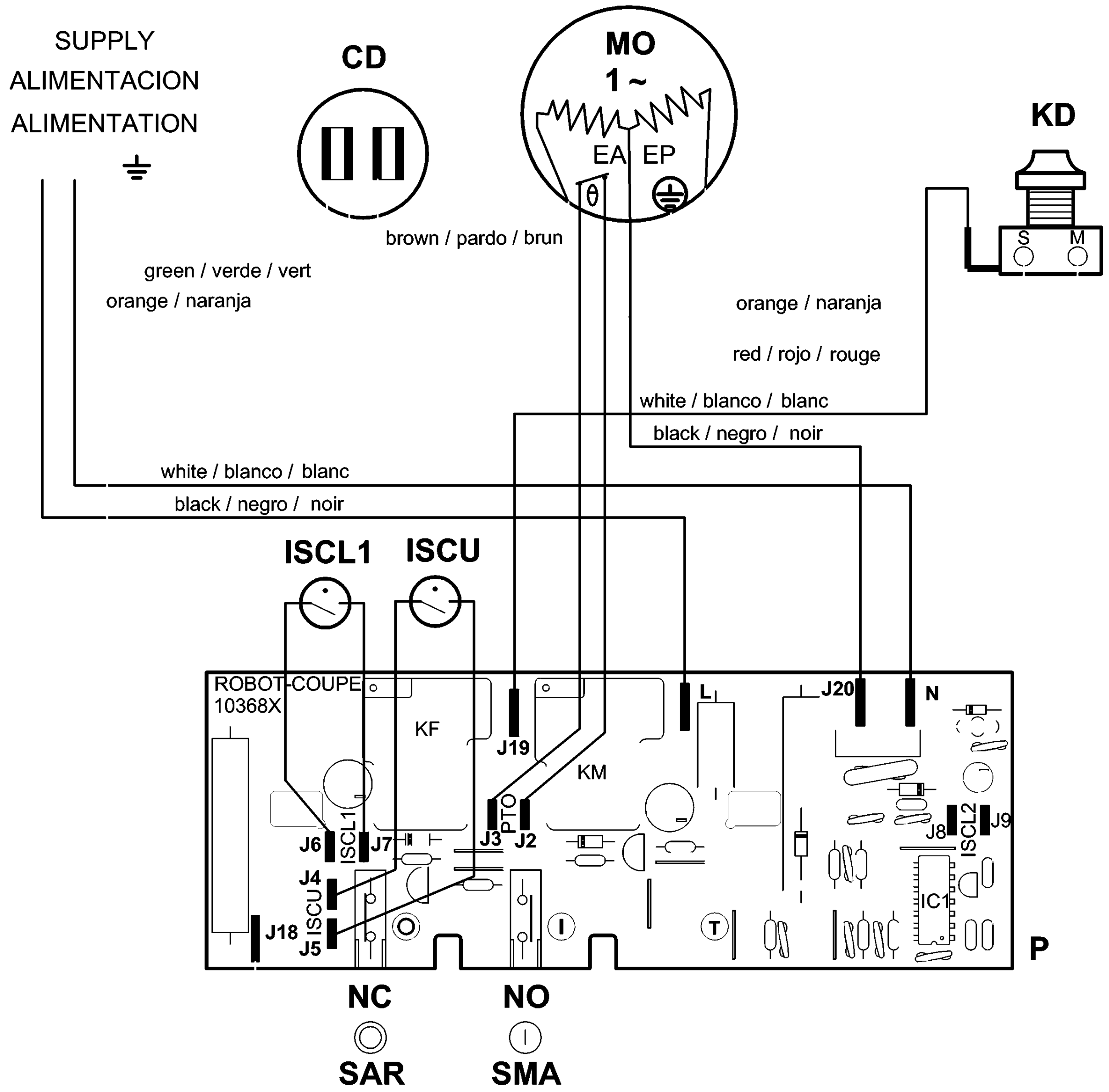

William Kugle, Robot Coupe 2/8/02 3:12 PM US Plates for 1-3qt models + CL30.dwg

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# MODEL R300 Séries C

120V/60Hz 1~

| | English | Espanol | Français |
|---|---|---|---|
| CD | Starting capacitor | Condensador d'arranque | Condensateur de démarrage |
| EA | Starting phase | Fase auxiliar | Phase auxiliaire |
| EP | Main phase | Fase principale | Phase principale |
| ISCL1 | Safety switch for plastic vegetables slicer presence | Interruptor de securidad para presencia del corta - legumbres en plastico | Interrupteur sécurité présence COUPE-LEGUMES plastique |
| ISCU | Lid and pusher safety switch | Interruptor de securidad pulsador y cojinete | Interrupteur sécurité COUVERCLE et POUSSOIR |
| KD | Starting relay | Rele d'arranque | Relais de démarrage |
| MO | Single phase Motor | Motor monofasico | Moteur monophasé |
| P | Control unit | Unidad de control | Unité de contrôle |
| SAR | OFF switch | Boton pulsador PARADA | Bouton poussoir ARRET |
| SMA | ON switch | Boton pulsador MARCHA | Bouton poussoir MARCHE |
| θ | Motor thermal protector | Protector termico del motor | Protecteur thermique du moteur |




N° 407432

C : 09/01

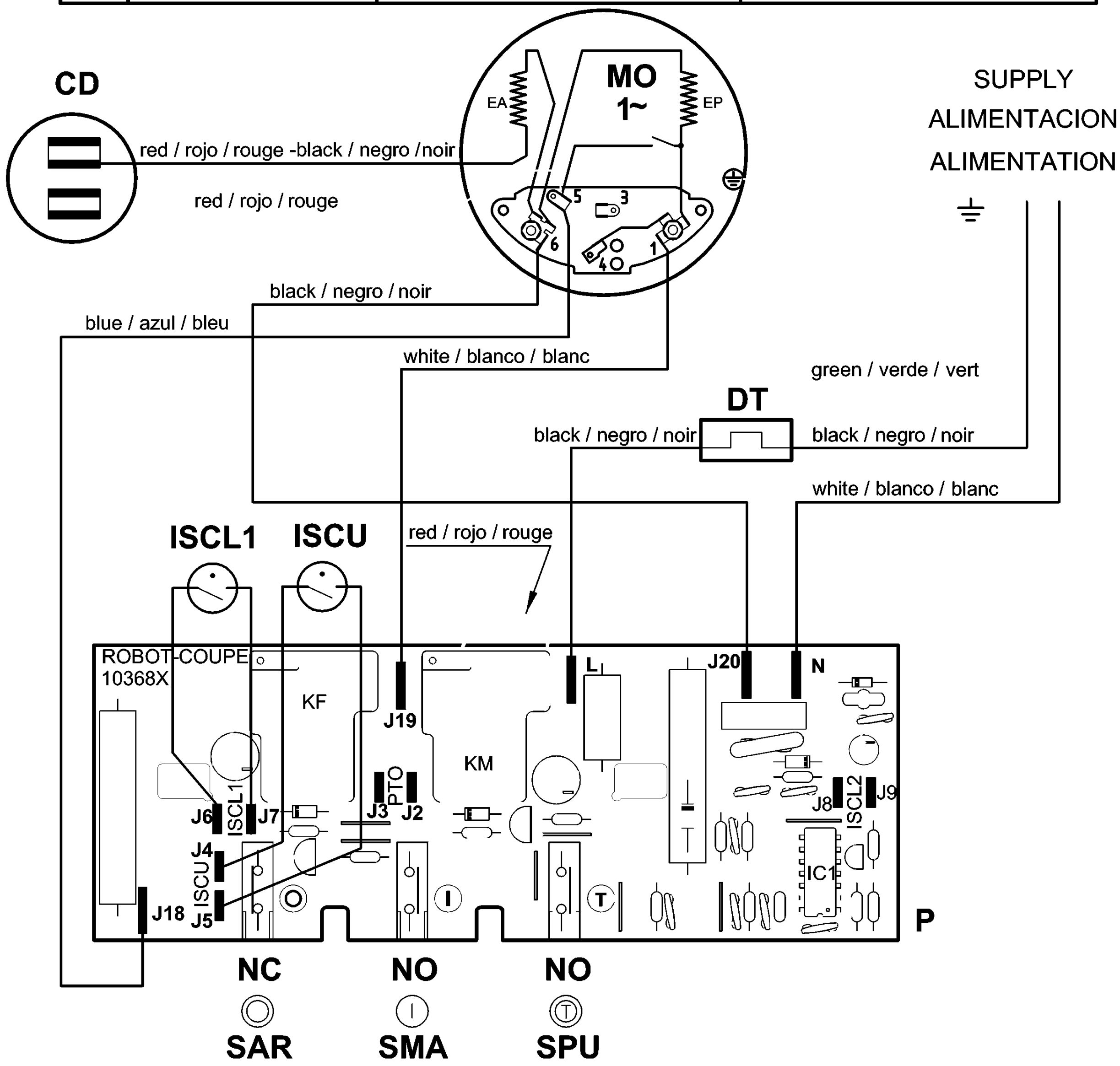
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# MODEL R301U Séries C

## MAGNETEK MOTOR

## 120V/60Hz 7,2 AMP

| | English | Espanol | Français |
|---|---|---|---|
| CD | Starting capacitor | Condensador d'arranque | Condensateur de demarrage |
| DT | Current circuit-breaker 10A | Disyuntor 10A | Disjoncteur 10A |
| EA | Starting phase | Fase auxiliar | Phase auxiliaire |
| EP | Main phase | Fase principale | Phase principale |
| ISCL1 | Safety switch for plastic vegetables slicer presence | Interruptor de securidad para presencia del corta - legumbres en plastico | Interrupteur de securite pour presence du coupe-legumes en plastique |
| ISCU | Lid and pusher safety switch | Interruptor de securidad pulsador y cojinete | Interrupteur de securite poussoir et couvercle |
| MO | Single phase Motor | Motor monofasico | Moteur monophase |
| P | Control unit | Unidad de control | Unité de contrôle |
| SAR | OFF switch | Boton pulsador PARADA | Bouton poussoir ARRET |
| SMA | ON switch | Boton pulsador MARCHA | Bouton poussoir MARCHE |
| SPU | PULSE switch | Boton pulsador IMPULSION | Bouton poussoir IMPULSION |




N° 407433

MAJ : 11/01



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